

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
16 December 2004 (16.12.2004)

PCT

(10) International Publication Number
WO 2004/107872 A1

(51) International Patent Classification⁷: A23G 9/00,
A23L 1/22, 3/3562

(21) International Application Number:
PCT/US2003/036257

(22) International Filing Date:
13 November 2003 (13.11.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
10/452,435 2 June 2003 (02.06.2003) US

(63) Related by continuation (CON) or continuation-in-part
(CIP) to earlier application:
US 10/452,435 (CIP)
Filed on 2 June 2003 (02.06.2003)

(71) Applicant and

(72) Inventor: SINGER, Michael, Andrew [US/US]; 401
Happy Trail, San Antonio, TX 78231 (US).

(74) Agent: BRENT, Albert; 269-27N Grand Central Parkway,
Floral Park, NY 11005 (US).

(81) Designated States (*national*): AE, AG, AL, AM, AT, AU,
AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU,
CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH,
GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC,
LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW,
MX, MZ, NI, NO, NZ, OM, PG, PL, PT, RO, RU, SC, SD,
SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG,
US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (*regional*): ARIPO patent (BW, GH,
GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE,
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE,
SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA,
GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Declaration under Rule 4.17:

— of inventorship (Rule 4.17(iv)) for US only

Published:

— with international search report
— with amended claims

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: LOW CARBOHYDRATE SWEETNER

(57) Abstract: This invention pertains to a Low Carbohydrate, Low Glycemic Index, cane sugarfree sweetener comprising a synergistic mixture of Lo Han Quo Extract and Sucralose Liquid or Powder for use in an improved tasting ice-cream or for sweetening baked goods, candy, and beverages.. The ice cream embodiment has less total carbohydrates per serving and 30% less fat and calories than conventional ice cream. An unflavored ice cream composition comprises the following in wt. %: I=Ingredients, R=Range, BM=Best Mode: I: Lo Han Kuo Extract, R: 0.014-0.018, BM: 0.016; I: Sucralose Liquid, R: 0.072-0.080, BM: 0.076; I: CC305, R: 0.200-0.270, BM: 0.235; I: Glycerin, R: 0.900-1-100, BM: 1.000; I: Polydextrose, R: 9.000-10.050, BM: 9.525; I: Whey Protein Concentrate, R: 1.550-1.620, BM: 1.585; I: Egg Yolk Solids, R: 2.000-3.500, BM: 2.750; I: Non fat Dry milk Solids, R: 2.800-3.200, BM: 3.000; I: Cream and Skim Milk, R: 83.454-80.162, BM: 81.813.

WO 2004/107872 A1

BEST AVAILABLE COPY